

AMENDED CLAIMS

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Original claims 1-20 replaced by amended claims 1-20 (2 pages)

1. A method of manufacture of a food product comprising at least one step in which a coffee cherry or an extract of the coffee cherry is included into the food product.
2. The method of claim 1 wherein the coffee cherry is a sub-ripe coffee cherry.
3. The method of claim 1 further comprising a step of quick-drying the coffee cherry.
4. The method of claim 1 further comprising a step of comminuting the coffee cherry.
5. The method of claim 1 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
6. The method of claim 1 wherein the extract is prepared by contacting the coffee cherry with a solvent, and optionally evaporating the solvent.
7. The method of claim 6 wherein the solvent is an aqueous solvent.
8. The method of claim 1 wherein the food product is a beverage.
9. The method of claim 8 wherein the food product is selected from the group consisting of a tea, a juice, and a carbonated beverage.
10. A method of isolating a nutrient from a coffee plant, comprising:
providing a coffee cherry and comminuting the coffee cherry; and
contacting the comminuted coffee cherry with at least one solvent to produce an extract that includes the nutrient.
11. The method of claim 10 further comprising freeze-drying the extract.
12. The method of claim 10 further comprising subjecting the extract to a chromatography to produce a fraction that includes the nutrient.
13. The method of claim 12 wherein the chromatography comprises size exclusion chromatography, and wherein the nutrient is selected from the group consisting of a

high molecular weight polysaccharide, a medium molecular weight polysaccharide, a low molecular weight polysaccharide, a polyphenolic caffeic acid, and caffeine.

14. The method of claim 12 wherein the chromatography comprises ion exchange chromatography, and wherein the nutrient is a polyphenolic caffeic acid.
15. The method of claim 10 wherein the coffee cherry is a sub-ripe coffee cherry.
16. The method of claim 10 further comprising a step of quick-drying the coffee cherry before comminuting the coffee cherry.
17. The method of claim 10 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
18. A method of marketing a food product comprising:
providing a food product; and
advertising that (a) the food product includes a coffee cherry or an extract of the coffee cherry, or (b) that the food product includes a nutrient that is isolated from the coffee cherry.
19. The method of claim 18 wherein the food product is selected from the group consisting of a beverage, a dietary supplement, and a snack.
20. The method of claim 18 wherein the nutrient is selected from the group of a polyphenol, caffeine, and a polysaccharide.